**Shrimp and Citrus Cocktail**

Makes 4 to 6 servings

1 lb. Peeled, large cooked shrimp with tails

1/3 cup olive oil

1/3 cup red wine vinegar

2 large shallots, minced

2 tsp Dijon mustard

2 tsp orange zest

½ tsp salt

½ tsp dried crushed red pepper

2 large navel oranges, peeled and sectioned

3 tbsp chopped fresh basil

1. Devein shrimp, if desired

2. Whisk together olive oil and next 6 ingredients in a large bowl. Pour mixture into a large zip-top plastic freezer bag; add shrimp, turning to coat. Seal and chill 3 to 8 hours, turning occasionally. Remove shrimp from marinade; discard marinade. Combine shrimp, oranges and basil. Spoon mixture into chilled glasses or small serving bowls.

**Artichoke Dip**

2 jars marinated, quartered artichoke hearts chopped

1 cup Parmesan cheese

½ cup mayonnaise

Mix well.

Bake at 400º for 30 minutes.

**Bacon Cheeseburger Crock Pot Dip**

1 lb of lean ground beef or turkey

8 oz package of cream cheese, cubed

2 cups shredded cheddar cheese

10 oz can of Red Gold diced tomatoes with green chiles

6 oz package of real bacon bits, divided

1 teaspoon dried parsley

assorted dippers

1. Brown up ground meat

2. Drain meat and place in a large skillet

3. Over low heat, stir in cheeses, Red Gold tomatoes along with their juices and all of the bacon bits except for 2 tablespoons (set these aside for garnish at the end)

4. Cook while stirring frequently until everything is heated through and well blended

5. Pour mixture into a 2 quart crock pot

6. Cover and cook on low for 2-3 hours stirring occasionally.

7. Stir in parsley and sprinkle with remaining bacon bits just before serving.

**Bavarian Appetizer Spread**

1 cup sauerkraut, drained and chopped

½ cup finely shredded cheddar or swiss cheese

½ cup finely minced deli roast beef

½ cup mayonnaise – ½ cup sour cream

¼ cup saltine cracker crumbs (about 7 crackers)

1 tbsp. Pimento – 2 tsp. finely chopped onion – 1 tbsp. Parsley

1 tbsp. Whole grain German mustard

Loaf of party rye or crackers

Mix all ingredients together, cover, and chill.

Best if made a day ahead.

**Blue Cheese Popovers**

Yield: varies

2 large eggs

1 cup milk

2 tablespoons butter, melted, plus more to grease the tins

1 cup all-purpose flour

½ teaspoon sea salt

1/8 teaspoon ground black pepper

1 ¼ ounces blue cheese, crumbled

1 tablespoon fresh thyme, roughly chopped (or 1 teaspoon dried thyme)

1. In a large bowl, briskly whisk the eggs, milk melted butter, flour, salt, and pepper until smooth.

2. Whisk in the cheese and the thyme.

3. Place the batter in an airtight container and chill for 2 hours or overnight.

4. Preheat the oven to 425°F.

5. Butter the mini muffin tins.

6. Fill each cup to the brim with the chilled batter.

7. Bake the popovers for 15 to 18 minutes until puffed and golden.

8. Repeat until all the batter is used.

9. Serve warm.

**Cranberry Salsa**

1 ½ cup fresh or frozen cranberries

1/3 cup sugar

2 scallions, chopped

¼ cup chopped fresh mint or cilantro

1 lime, juice and grated zest

1 jalapeño pepper, seeded and minced

2 teaspoon chopped fresh ginger

¼ teaspoon salt

1. In a food processor, combine all ingredients in a food processor and pulse off and on until mixture is uniformly chopped yet still maintains some texture.

2. Cover and refrigerate 2 hours, or as long as 8, to let flavors blend.

3. Place an 8 ounce wheel of Camembert (or Brie) cheese on a serving platter. Surround cheese with the salsa and serve with crackers.

Cranberry mixture freezes well.

**Crock Pot Bourbon Glazed Kielbasa**

1 lb kielbasa, sliced

1 cup apricot preserves

½ cup maple syrup

2 tablespoons bourbon or apple juice

1. Combine everything in a crock pot.

2. Cover and cook on low for 3 hours.

Note: Double Recipe

**Endive Spears with Apple Relish**

Makes 4 to 6 servings

2 tablespoons cider vinegar

2 teaspoons extra virgin olive oil

1 teaspoon honey

1 tart apple, peeled, cored, and finely diced

2 tablespoons finely chopped red bell pepper

2 tablespoons finely chopped shallots

2 tablespoons minced parsley

Salt and freshly ground black pepper to taste

2 heads red endive, ends trimmed

1. Stir together all ingredients except salt, pepper, and endive. Season with salt and pepper to taste.

2. Separate the endive leaves and arrange on a platter. Spoon about 1 ½ tablespoons salsa mixture into the wide end of each spear. Serve.

**Layered Shrimp Dip**

1 package (3 oz) cream cheese, softened

6 tablespoons salsa, divided

½ cup cocktail sauce (or substitute ½ cup ketchup with horseradish to taste)

3 cans (6 oz each) small shrimp, rinsed and drained

1 can (2 ¼ oz) sliced ripe olives, drained

1 cup (4 oz) shredded colby cheese

1 cup (4 oz) shredded Monterey Jack cheese

sliced green onions

tortilla chips

1.In a small bowl, combine cream cheese and 3 tablespoons salsa

2, Spread into an ungreased 9-in pie plate.

3. Combine cocktail sauce and remaining salsa

4. Spread over cream cheese

5. Arrange shrimp evenly over top

6. Sprinkle with olives

7. Combine cheeses and sprinkle over top

8. Add onions.

9. Chill.

10. Serve with tortilla chips

Serve 12 - 16.

**Mediterranean Salsa**

1 16 oz can Italian plum tomatoes, chopped

½ cup marinated artichoke hearts, drained and chopped

½ cup roasted red peppers, chopped

1/3 cup olive oil

1/3 cup capers

2-4 cloves garlic, minced

¼ cup minced fresh Italian parsley

Fresh lemon juice, salt and pepper to taste

1. Combine all of the ingredients in a food processor and process with several quick on and off motions so as not to destroy all the texture, or combine in a bowl

2. Serve with crackers or thinly sliced baguettes.

3. Can prepare up to 5 days in advance and refrigerate, or freeze for up to 6 months.

**Mustard and Gruyère batons**

10 to 12 servings

Flour for dusting the board

1 sheet of frozen puff pastry, thawed and very cold (see note)

3 tablespoons Dijon mustard

1 egg beaten with 1 teaspoon water, for egg wash

3 ounces Gruyère cheese, grated

2 tablespoons freshly grated Parmesan cheese

flaked sea salt, such as Maldon, for sprinkling

1. Unfold the sheet of puff pastry on a well floured board, and roll it to an 11x13 inch rectangle with a floured rolling pin. (Diagonal strokes keep the pastry rectangular.)

2. With a shorter end closest to you, brush the lower half of the pastry evenly with the mustard, leaving a ½ inch border around the edges.

3. Brush the border of the pastry with the egg wash and fold the top half over the bottom half, lining up the edges.

4. Place the pastry on a sheet pan lined with parchment paper and chill for 15 minutes.

5. Place the pastry on a board and trim the three irregular edges with a sharp knife.

6. With the folded edge away from you, cut the pastry in 1x6 inch strips. You will have 10 to 12 batons.

7. Spread the batons out on the sheet pan so they are not touching.

8. Brush the tops lightly with the egg wash (don't allow the egg wash to drip down the sides) and sprinkle evenly with the Gruyère, Parmesan, and 1 teaspoon sea salt.

9. Chill for at least 15 minutes.

10. When ready to bake, preheat the oven to 400 degrees F.

11. Bake the batons for 15 to 18 minutes, until golden brown and puffed.

12. Allow to cool on the pan for 3 minutes and serve warm.

Note: I use Pepperidge Farm frozen puff pastry. Defrost it overnight in the refrigerator.

**Peperoncini cheese**

8 oz cream cheese

¾ – 1 cup peperoncini cheese

¼ cup Parmesan

1. Combine all ingredients in a food processor and process until smooth.

2. Serve with crackers

Can prepare up to 1 week in advance and refrigerate, or freeze for up to 3 months.

**Pepper Jelly-Goat Cheese Cakes**

24 aluminum foil miniature baking cups

Vegetable cooking spray

¼ cup fine, dry Italian-seasoned breadcrumbs

¼ cup ground toasted pecans

2 tbsp. Grated Parmesan cheese

2 tbsp. Butter, melted

1 (8 oz) package cream cheese, softened

1 (4 oz) goat cheese log, softened

1 large egg

2 tbsp heavy cream

1 tbsp Asian hot chili sauce (such as Sriracha)

¼ cup green pepper jelly, melted

¼ cup red pepper jelly, melted

1. Preheat oven to 350º. Place baking cups in 2 (12-cup) miniature muffin pans; coat baking cups with cooking spray.

2. Stir together breadcrumbs and next 3 ingredients. Firmly press about 1 tsp breadcrumb mixture in bottom of each baking cup

3. Beat cream cheese and goat cheese at medium speed with an electric mixer until light and fluffy; add egg and next 2 ingredients, beating just until blended. Spoon into baking cups, filling three-fourths full.

4. Bake at 350º for 10 minutes or until set. Cool completely in pans on a wire rack (about 20 minutes). Spoon 1 tsp melted green pepper jelly over each of 12 cheesecakes. Spoon 1 tsp melted red pepper jelly over each of remaining 12 cheesecakes. Cover and chill 2 to 12 hours before serving.

Tip: To melt pepper jellies, microwave them in a bowl at HIGH for 20 to 25 seconds.

**Pepperoni Bread**

1 loaf frozen Italian Bread

1 lb. Sandwich size pepperoni

½ lb. Sliced provolone cheese

1 egg

1 tsp oregano

1 tsp Parmesan cheese

1. Let loaf of bread thaw.

2. Preheat oven to 350º

3. Knead dough into a ball then roll out flat into a rectangle.

4. Beat egg, oregano and Parmesan cheese together.

5. Brush mixture on dough.

6. Arrange slices of pepperoni in a layer on the dough.

7. Next layer the provolone slices.

8. Then add another layer of pepperoni.

9. Roll layered dough like a jelly roll then tuck in the ends.

10. Brush the remainder of the egg mixture over the bread.

11. Bake 25 -35 minutes.

12. Turn onto a greased cookie sheet.

\*I used Banana Pepper Rings and put some on ½ before I rolled it up.

\*\*Put frozen bread in refrigerator overnight. When ready to use – let come to room temp. before kneading it.

**Mini Spanakopita Tarts**

Serves 30

30 mini phyllo shells (2 boxes of 15), thawed if frozen

½ tsp extra-virgin olive oil

12 oz fresh baby spinach (two 6 oz bags)

1/3 cup sliced scallions

6 tbsp crumbled feta cheese

¼ cup low fat cream cheese

2 tbsp chopped, fresh dill

1 large egg, lightly beaten

¼ tsp salt

1/8 tsp freshly ground black pepper

1. Preheat oven to 350ºF. Arrange phyllo shells on a rimmed baking sheet.

2. Heat oil in large nonstick skillet over medium-high heat. Add spinach and scallions gradually, tossing with tongs and adding more as it cooks down, about 5 minutes

3. Remove cooked spinach and scallions to a sieve, and using a spatula, press out excess water; transfer to a cutting board and chop.

4. In a medium bowl, combine spinach mixture, feta, cream cheese, dill, egg, salt and pepper; stir with a fork to combine.

5. Evenly divide spinach mixture among phyllo shells (don't worry if they seem over – the filling will shrink down after cooking) Bake until edges are golden and tops look set, about 12 – 15 minutes. Cool for 2 minutes and serve.

Note: you can prep, fill and freeze tarts ahead of time. When ready to bake, arrange frozen tarts on baking sheet, and bake at 425ºF until golden and set, about 15 minutes.

**Samantha's Blue Cheese Appetizer**

Baby Spinach leaves (from bag)

6oz crumbled blue cheese

2 tablespoons heavy cream

¼ cup chopped walnuts

1 tablespoon parsley fresh or dry

large pinch of pepper

1 green onion

garnish with green onion

Just mix it all up and put a dollop on each leaf.

**Shrimp and Avocado Appetizers**

Serves 12

¼ cup reduced calorie mayonnaise

1 tsp prepared wasabi paste

½ tsp soy sauce

½ large, seedless cucumber, cut into 24 ¼-inch-thick slices

½ medium avocado, quartered and cut into 24 slices

8 oz cooked shrimp (about 24 small), peeled and deveined

2 large, fresh radishes, julienned

¼ cup mint leaves for garnish

1. In a small bowl, stir together mayonnaise, wasabi paste and soy sauce until smooth

2. Place cucumber slices on a serving platter.

3. Spread each with ½ tsp of wasabi mayonnaise

4. Place a slice of avocado on top and then top each with a shrimp.

5. Top each with julienned radish and a mint leaf.

Note: If you can't find wasabi paste, substitute wasabi powder.